



Public Health  
Environmental Health Services

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www.SBCounty.gov  
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA NUEVA COPA CABANA		DATE 1/24/2019	REINSPECTION DATE 2/07/2019	PERMIT EXPIRATION 3/31/2019
LOCATION 1241 W 5TH ST, SAN BERNARDINO, CA 92411			INSPECTOR Tamara King	
MAILING ADDRESS 19319 MISSION RANCH ROAD, RIVERSIDE CA 92508			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 8:34 AM	TIME OUT 10:14 AM	FACILITY ID FA0010191	RELATED ID PR0000297	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance

B

SCORE 85

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Data not collected				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In				⊗
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & records				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In				⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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### 54. PERMIT SUSPENSION

**POINTS****0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 100 F throughout the facility.

Hot water shall be restored to the facility at a minimum temperature of 100F at the hand wash sinks and ware wash sinks and a minimum 120 degrees F within the facility measurable at the faucet prior to requesting a reopening inspection.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

### 21. HOT AND COLD WATER AVAILABLE

**MAJOR****POINTS****4**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** Hot water was measured at the hand wash sink in the restroom, at the 3-compartment sink in the bar and at the 3-compartment sink in the kitchen. The maximum water temperature measured was 64F.

You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 100 F throughout the facility.

Restore hot water to the facility. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. If there is no water, no hot water, or the water supply is unapproved/contaminated, a food facility shall immediately cease preparation of food.

Hot water shall be restored to the facility at a minimum temperature of 100F at the hand wash sinks and ware wash sinks and a minimum 120 degrees F within the facility measurable at the faucet prior to requesting a reopening inspection.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)

### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

**POINTS****2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Observed no valid food safety certificate on site.

One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POINTS****2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed the sink at the bar to not have paper towels in dispensers. (REPEAT VIOLATION)

Provide paper towels in dispensers at all hand wash sinks.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**POINTS****2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed one (1) dead cockroach on the floor to the left of the 3-compartment bar sink. No live cockroaches were observed this date. 2 glue traps were observed below and above the 3-compartment bar sink and were free from any sign of cockroach activity.

Pest control records were observed for 1/21/2019- per the record: "inspected, spot treated baseboards throughout restaurant, also gel baited bar area, kitchen area, and restrooms." Storage practices notes indicated: "Just need cleaning throughout".

The facility shall continue to clean, sanitize, monitor, and treat the facility to completely eliminate the cockroach infestation and evidence of the infestation. All dead cockroaches shall be removed from the facility. All food contact surfaces in the facility shall be cleaned and sanitized using appropriate methods. All directives provided by pest control shall be completed to ensure appropriate and full treatments can be rendered by the pest control company. All vermin harborage areas shall be cleaned, sanitized, sealed, monitored, and treated using approved pest control methods.

A follow up inspection will be conducted on 2/7/2019 to verify compliance. Failure to comply will result in further billable re-inspections and may result in further legal action.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

### 33. NONFOOD-CONTACT SURFACES CLEAN

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** 1) Observed the interior shelves, gaskets, and wall and exterior of the upright 3-door refrigeration unit to have an accumulation of debris and residue.

2) Observed the interior of the 3 door reach in beer cooler to have an accumulation of debris and food residue.

3) Observed the contact surfaces of the 3-compartment bar sink to have an accumulation of dust, debris, and residue.

4) Observed the contact surfaces of the 3-compartment kitchen sink to have an accumulation of dust, dirt, debris, and residue.

Clean and sanitize all areas. Maintain all non food contact surfaces and food contact surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, rubbish, and other debris.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed numerous pieces of equipment in the kitchen area to be unused, inoperable, and in disrepair including:

- The exhaust hood
- The grill below the exhaust hood missing parts and visibly rusted.
- The steam table to the left of the grill,
- The fryer to the right of the 3-door upright refrigeration unit
- The single burner cook top stored to the right and below the right integral drainboard of the 3-compartment sink in the kitchen.
- Ice machine in the bar area.
- 2-door Beer cooler in the bar area

Repair, replace, or remove the inoperable/ unused equipment from the facility. All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** Observed pressurized cylinders unsecured to a rigid surface in the following areas:

- By the front door behind the mirrored wall
- In the kitchen near the steam table
- In the dry storage area to the right of the ice machine.

Secure the pressurized CO2 tanks to a rigid surface.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** Observed gaps greater than 1/4 inch around the two (2) front doors to the facility and the rear door to the facility.

Seal the gaps around the doors to prevent potential entrance and harborage of vermin in the facility.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** 1) Observed the walls throughout the kitchen to be in disrepair, heavily soiled, and no longer smooth, durable, and easily cleanable.

Thoroughly clean the walls throughout the facility and maintain the facility in a clean and sanitary manner.

2) Observed the floors behind the bar area to have an accumulation of food residue, debris, and rubbish below the refrigeration units.

3) Observed the floors in the kitchen, dry storage area, and customer area to have an accumulation of food residue, dust, dirt, and/or other debris throughout and under equipment.

Clean and sanitize the floors. Maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

4) Observed the ciling in the dry storage area to show evidence of a leak with a black mold like substance growing on the ceiling above the dry storage area.

5) Observed the dry wall tape hanging from the ceiling near the back door in the dry storage area.

6) Observed the ceiling above the 3-door upright refrigeration unit to be in disrepair and temporarily patched.

Properly repair or replace the damaged ceilings and ensure the ceilings in all food preparation areas and storage areas are maintained in good repair, free of mold/ mildew, and are clean, durable, smooth, nonabsorbent, and easily cleanable.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

### Overall Inspection Comments



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You are hereby notified that your health permit is temporarily suspended due to a lack of hot water above 100 F throughout the facility.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, and request a non-graded reinspection. Hot water shall be restored to the facility at a minimum temperature of 100F at the hand wash sinks and ware wash sinks and a minimum 120 degrees F within the facility measurable at the faucet prior to requesting a reopening inspection.

A "Notice of Closure" sign was posted.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, Food temperature stickers.

#### Notes:

Ware washing sink not observed set up.

All cold holding temperatures observed below 41F.

No hot holding was observed.

The facility does not actively prepare food at this time. The facility serves drinks at the bar only at this time.

\*\*\*For a B grade (score of 80 to 89) \*\*

\*

A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

#### Signature(s) of Acknowledgement

NAME: E. Quintero  
TITLE: Owner